

CLAIMS

1. A process for producing rice flour, which comprises the steps of:

5 soaking material rice grains in water;
 crushing the rice grains;
 penetrating α,α -trehalose or maltitol into the crushed
 rice grains;
 partially drying the resulting rice grains; and
10 milling the partially dried rice grains to produce a
 rice flour.

2. The process of claim 1, wherein said material rice grains are raw rice grains selected from the group consisting of unpolished, polished, and sprouted rice grains.

15 3. The process of claim 1 or 2, wherein the crushing step is for cracking said unpolished rice grains or roughly crushing said polished rice grains.

 4. The process of any one of claims 1 to 3, wherein the penetration step is done by using 3-20% (w/w) of α,α -trehalose or
20 maltitol to the weight of said material raw rice grains.

5. The process of any one of claims 1 to 4, wherein the penetration step is done by using α,α -trehalose or maltitol in the form of a powder or solution.

 6. The process of any one of claims 1 to 5, the moisture
25 content of rice in the partially drying step is controlled to 14-25% (w/w).

7. The process of any one of claims 1 to 6, which further contains a step of sieving rice flour to give an average particle size

of 30-80 μm .

8. The process of any one of claims 1 to 7, wherein said rice flour is for producing bakery products or noodles.

5 9. A rice flour obtainable by the process of any one of claims 1 to 8.

10. A premixed flour for producing bakery products, comprising the rice flour of claim 9.

11. A fermented bakery product or noodle obtainable by using the rice flour of claim 9.